

# DINE OUT 2019

\$45 PER PERSON  
CHOOSE ONE ITEM FROM EACH COURSE

## 1ST COURSE

  VFC Seafood Chowder

fresh seafood & clams, bacon, thyme cream

*Suggested wine pairing: Mission Hill Estate Series Chardonnay 2017 \$11/\$16*

  VFC Maple Walnut Prawns

lightly fried tempura prawns, Yuzu mayo, spiced walnuts,  
toasted sesame, Togarashi

*Suggested wine pairing: 50th Parallel Riesling 2017 \$9/\$14*

  Organic Beet Salad

Klipper's Farm organic beets, toasted pistachios, baby arugula,  
avocado rosemary vinaigrette, shaved parmesan

*Suggested wine pairing: Dirty Laundry Rosé 2018 \$9/\$14*

## 2ND COURSE

 Poached Atlantic Lobster

whole Nova Scotia lobster, Klipper's Farm organic vegetables, garlic roasted potatoes, drawn butter

*Suggested wine pairing: Perseus Select Lots Chardonnay 2017 \$12/\$17*

 Seafood Hot Pot

Dungeness crab, pink scallops, prawns, mussels, clams, fresh local seafood,  
baby Yukon Gold potatoes, corn, saffron fennel nage, garlic toast

*Suggested wine pairing: Burrowing Owl Pinot Gris 2017 \$12/\$17*

  Surf & Turf

6 oz Alberta Striploin, scallop & prawn skewer, confit garlic whipped potatoes, roasted acorn squash,  
Klipper's Farm organic vegetable medley, celeriac puree, red wine jus

*Suggested wine pairing: Adega Syrah 2017 \$11/\$16*

## 3RD COURSE

 Cheesecake

New York style cheesecake, strawberry compote, chantilly cream

*Suggested wine pairing: Taylor Fladgate Tawny Port 10 Year \$12*

 Apple Tarte Tatin

caramel Granny Smith apples, vanilla gelato

*Suggested wine pairing: Hester Creek Late Harvest Pinot Blanc 2016 \$13*

 - Oceanwise menu items

 - Gluten-free menu items

 - Vegetarian menu items

THE  
VANCOUVER  
FISH COMPANY  
RESTAURANT & BAR

## ADD ONS

1/2 lb Dungeness crab +\$AQ, oysters \$3 each  
scallops +\$18.99, prawns +\$12.99